





## Flaming Good

## ROAST MEAL MENU

Our Roasts are always big favourites!

The Lamb and Pork are largely raised by us on our own farm and are then processed by Ashton's Butchers in Pittsworth so we absolutely guarantee they will be delicious. The meats are gently smoked and slowly roasted for about 12 hours so they taste sensational.

Roast meals are served with two mains, dinner rolls, butter, sauces, roast potatoes and a choice of three sides made up of any combination of additional vegetables or freshly made salads listed below.

## Mains - Choose any two:

- Lamb
- Pork
- Beef
- Chicken

## Salads and Vegetables - Choose any three:

- Garden Salad with baby tomatoes and cucumber
- Green Salad with snow peas, beans, cranberries, feta, sunflower seeds with a citrus dressing
- Corn, Capsicum and Spinach with Balsamic Dressing
- · Greek Salad
- Tangy Carrot Salad: Carrot, Green Bean, Raisins and Dijon dressing
- Pear and Rocket Salad: Pear, Rocket, Parmesan, Nuts, Balsamic Dressing
- Caesar Salad
- Oriental Noodle Salad: Chinese cabbage, shredded carrot, shallots, fried Noodles, slivered almonds with Asian Dressing
- New York Coleslaw
- Apple, Broccoli and Celery Coleslaw
- Roast Sweet Potatoes
- Roast Pumpkin
- Cauliflower Bake
- · Corn on the Cob
- Glazed Carrots
- Mixed Greens (Broccoli, Beans, Peas)
- Butter Beans

Prices start from just \$30 per head.